

C | P

an American steak house

STARTERS

GIANT SHRIMP COCKTAIL
three pepper cocktail 22

FRIED CALAMARI
sweet chili sauce | ponzu kissed 16

CHAN'S RIBS
spicy plum glaze 18

JUMBO LUMP CRAB CAKE
with spicy aioli
Two Cakes 22 One Cake 14

LOBSTER CORNDOGS
chipotle honey mustard 23

WHISKEY & BEER BATTERED ONION RINGS
with "fancy" sauce 13

CRAB STUFFED MUSHROOMS
red crab meat | andouillie sausage | bearnaise | parmesan 15

BURATTA MOZZARELLA
roasted tomato, fresh basil, white truffle virgin oil, grilled sourdough 13

SOUP | SALADS

NEW ENGLAND CLAM CHOWDER
10

CAESAR SALAD
romaine | parmesan Reggiano | herbed croutons | roasted tomato |
creamy pesto dressing | candied bacon 12

THE WEDGE
baby iceberg | house-made Ranch | smoked bleu cheese | candied bacon | red onion | tomato 11

STRAWBERRY FILEDS
Local greens | fresh strawberry | gorgonzola | honey vinaigrette 11

CAPRESE
fresh mozzarella | roasted tomato | heirloom tomato | grapes |
fresh basil | truffle oil | citrus 13

SIDES

SEA SALT & OLIVE OIL BAKED POTATO
butter, smoked bacon, shredded cheddar/Jack cheese, fresh chives, sour cream 9

ROASTED GARLIC WHIPPED POTATOES 11
With bleu cheese crust 14

AU GRATIN POTATOES
creamy cheese sauce | peppered bacon | jalapeno 13

ROASTED ASPARAGUS
with lemon butter 14

BRUSSEL SPROUTS
crispy fried | spicy sauce | smoked bacon 13

CREAMED SPINACH
bacon | smoked Swiss | sourdough crust 11

SAUTEED PORTABELLO MUSHROOMS
Marsala | butter 12

SWEET POTATO FRIES
maple bacon vinaigrette 9

ROSEMARY GARLIC FRIES 9

\$6 charge for split plates. 18% gratuity added for parties of 6 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

STEAKS & CHOPS

FILET MIGNON

44 Farms, TX | peppercorn butter 8oz 48 - 12oz. 54 -

THE KINGS CROWN

8oz. Filet Mignon | Lump crab cake | Bearnaise sauce 57

16OZ. USDA PRIME NEW YORK STRIP

44 Farms, TX | peppercorn butter 59

MANHATTAN STRIP STEAK

44 Farms, TX | 8oz. strip 35

12OZ. USDA PRIME "BASEBALL - CUT" SIRLOIN

Niman Ranch, CA | peppercorn butter 39

20OZ. USDA PRIME DELMONICO RIBEYE

44 Farms, TX | dry-aged | boneless thick-cut 65

22OZ. USDA PRIME "COWBOY" BONE-IN RIBEYE

Niman Ranch, CA | 28 day dry aged 76

12OZ DUROC PORK CHOP

beer brined | creamy apple brandy sauce 42

ENTREE ENHANCEMENTS:

OSCAR STYLE 16

Lump crab cake, roasted asparagus, bearnaise sauce

GARLIC SHRIMP 16

four jumbo shrimp, garlic, butter, white wine

BLEU CHEESE CRUST 6

Bleu cheese, garlic, butter

3/4 LBS. STEAMED LOBSTER TAIL ADD to any entree 45

BOURBON PEPPERCORN SAUCE 4

BEARNAISE SAUCE 4

CHIMICHURRI SAUCE 5

cilantro, parsley, jalapeno, avocado, lime

SEAFOOD | SPECIALTY

CHICKEN MARSALA

whipped potato | portabella mushroom | dressed arugula 31

SHRIMP CREOLE

andouille sausage | bell pepper | asparagus | cheesy grits 34

ALASKAN HALIBUT

parmesan crust | spicy gnocchi | crispy brussels | green goddess 39

3/4 LBS LOBSTER

drawn butter | wrapped lemon | roasted potato 68

ALASKAN KING CRAB

3/4-1 full pound | Drawn Butter | roasted potato 75

BURATTA RAVIOLIS

toasted pine nuts | roasted tomato | arugula | chardonnay butter 27

